

TERRA DEL CAPO

TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2026

AVERAGE TEMPERATURE: 17.8°

RAINFALL: 707.39mm

HARVESTING BEGAN: 12 January 2026

HARVESTING ENDED: 19 February 2026

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Mixture of decomposed granite and sandstone

YIELD: 14.9 tons/ha

CULTIVAR: 100% Pinot Grigio

VINTAGE NOTES: The 2026 harvest was one of the earliest on record, with a larger than expected crop and very good to excellent quality potential. Favourable weather conditions and healthy vineyards resulted in good fruit set and balanced ripening. Berry sizes were slightly smaller in some cases which contributed to good concentration of flavour. The 2026 season will be remembered as an exceptionally early and fast

WINEMAKING NOTES: Grapes were handpicked in the early morning to preserve freshness, then transported to the cellar for gentle handling. To limit colour extraction from this naturally blue/grey-skinned variety, the fruit was whole-bunch pressed and the juice allowed to settle overnight at low temperatures before being racked off the solids. Fermentation took place in stainless steel tanks at controlled temperatures, using selected yeast strains to enhance purity and aromatics. After fermentation, the wine remained on the fine lees for several weeks to build texture and mouthfeel. Only the best free-run parcels were selected for the final blend, ensuring purity of fruit and a clean, focused palate before bottling.

TASTING NOTE: Vivid peach, apple blossom and nectarine aromas, approachable and bright. More of the same in the mouth – fresh and juicy, it's packed with lemony vibrance. It boasts an engaging lip-smacking tang without being tart, while delivering those flavours of ripe peaches and nectarine. A bit of Golden Delicious apple too. Lively and engaging but with a subtle lees breadth underpinning it. Good presence on the palate. Well balanced.

Alc: 12.5% | TA: 6.6g/ℓ | RS: 3.6g/ℓ | PH: 3.23

